

The KITCHEN CABINET

In all the affairs of human life, social as well as political, I have remarked that the character of a small and trivial character are the ones that strike deepest to the grateful and appreciative heart.

—Henry Clay.

INEXPENSIVE DISHES.

Inexpensive is an adjective which one uses these days with a large latitude as nothing, even the plectan codfish, is inexpensive except by comparison.

Baked Codfish.—Take a package of codfish, soak over night, pour off water and parboil, then drain again and place in a shallow baking dish with just enough sweet milk to cover. Add bits of butter and pepper salt if needed, bake one hour to two hours. Remove the fish and thicken the milk with flour. Cook well then add the fish and serve.

Brown Sugar Fudge.—Take a cupful of brown sugar and four tablespoonfuls of water, cook together until it makes a thread. Pour over the well-beaten white of one egg which has been added one-fourth teaspoonful of cream of tartar. Beat until cool; flavor with vanilla.

Eggless Gingerbread.—Warm together half a cupful of brown sugar and one cupful of apple jelly with a third of a cupful of shortening. Remove from the fire and add three-quarters of a cupful of sour milk, two and one-half cupfuls of flour sifted with one tablespoonful of ginger, the same of cocoa, one teaspoonful of cinnamon, one and one-half teaspoonfuls of soda and half a teaspoonful of salt. Mix and beat, pour into a buttered tin and bake forty minutes.

Dried Apple Cake.—Cook two cupfuls of dried apple until tender, then strain and cook them in two cupfuls of molasses (with spices in the molasses) for twenty minutes. Cream one-half cupful of shortening with one cupful of sugar, add two beaten eggs, three cupfuls of flour sifted with two teaspoonfuls of baking powder and a half teaspoonful of soda and half the salt of the molasses and apples when cool, beat well and bake in a moderate oven.

Tomato Pilau.—Fry one-quarter pound of bacon, add one small chopped onion, when the bacon is cooked, add a pint of tomatoes and salt and pepper, and a half pint of well-washed rice. Stir the rice into the tomatoes when boiling hot, then steam until done.

Eggs in Cream Sauce.—Make a rich white sauce, using two tablespoonfuls of butter and one and one-half of flour cooked together, then add a cupful of thin cream and cook until smooth. Toast bread crisp and brown; butter well. Add two hard-cooked eggs, chopped, to the white sauce and pour over the toast. Serve at once.

There are lives that crowd Actions, pure, lofty, proud. Into brief years. Do not that high-spirited men, Counting three score and ten, Read through their tears.

—Margaret Preston.

QUICK BREADS.

A hot gem of muffin, a crisp and golden corn bread, a popover, or biscuit are all popular and always welcome breads.

Bran Muffins.—Take three tablespoonfuls of brown sugar, mix with a tablespoonful of oil, add one cupful of bran, one cupful of flour, one cupful of soda, a cupful of milk and two cupfuls of bran. Mix well and pour into well-greased muffin pans. This makes ten good-sized gems.

Southern Hoe Cakes.—Add a teaspoonful of salt and two teaspoonfuls of baking powder to one and one-half cupfuls of cornmeal. Beat the yolks of two eggs, add a cupful of milk, and beat for a few minutes, then add the whites beaten to a stiff froth. Put a tablespoonful of hard fat in a spitter and drop the batter in by spoonfuls; turn when done on the underside. Serve very hot with bacon or with fried ham.

Sally Lunn.—Sift four cupfuls of flour with three teaspoonfuls of baking powder and one of salt; separate the yolks and whites of four eggs and beat well; add one cupful of melted fat, four tablespoonfuls of sugar to the flour with the yolks of the eggs, then fold in the stiffly beaten whites the last thing. Bake in muffin rings.

Snow Balls.—Make a batter of one cupful of thin cream, two tablespoonfuls of sugar, the beaten yolks of four eggs, two teaspoonfuls of baking powder and four enough to make a drop batter. Add the whites, beat stiff and fold in last. Fill two-thirds full deep granite cups well buttered, and bake in a hot oven.

Graham Puffs.—Take two cupfuls of graham flour, four cupfuls of boiling milk and one teaspoonful of salt. Handle the dough as soft as possible, roll and cut into inch-thick circles; arrange in a buttered pan and bake in a very hot oven. If the oven is hot they will be very light.

THE HONOR CODE.

Those of us who would have our days glide by peacefully should not expect too much at the hands of others. This is a strenuous age—indeed, almost every minute of every hour is all too crowded for the average person. There is but one honor code to go by—play fair. The girl or woman who does so will have absolutely no regrets, and will prove a real inspiration to others around her.—New York Evening Telegram.

Every day is a fresh beginning; Listen, my soul, to the glad refrain. And spite old sorrow and older sinning. And puzzles forecasted and possible pain. Take heart with the day, and begin again.

—Susan Coolidge.

SOME NOURISHING SOUPS.

On a chilly night, or any other time of day, a dish of hot, well-seasoned soup is most gratifying.

Potato Soup.—Chop an onion, fry in butter, add six potatoes cut in dice, and one bay leaf. Add one quart of water and cook until the potatoes are very soft. Add one quart of milk, rub through a sieve and reheat. Season to taste and thicken with the yolks of two eggs, beaten smooth with a cupful of cream.

Satisfy Soup.—Scrape and clean three bunches of celery; cut into dice and soak for 15 minutes in cold water. Drain, cover with fresh water and cook for an hour. Add a quart of milk, two tablespoonfuls of butter, salt and pepper to season. Bring to the boiling point, add three milk crackers rolled fine, and serve at once.

Chicken and Curry Soup.—Slice one onion, fry in butter, add a large sour apple chopped, a sprig of thyme and parsley, a bay leaf, a tablespoonful of lemon juice and a teaspoonful of salt and one of curry powder. Add four cupfuls of chicken stock, simmer for 15 minutes, strain and add half a cupful of boiled rice, and serve at once.

Oxtail Soup.—Cut an oxtail into joints and fry in hot fat. Add two pounds of lean beef, four carrots, three onions and a bunch of sweet herbs. Cover with cold water, simmer until the meat is very tender; strain, reheat, thicken with two tablespoonfuls each of flour and butter cooked together, thinned with a little of the soup. Cook until well done.

Chicken Gumbo.—Cut up a large, tender chicken and fry brown in butter with a quart of oil. Add two cupfuls of tomatoes, a large onion chopped, half a cupful of raw ham, and water to cover. Simmer and the chicken falls from the bones; then remove the bones and add 12 soda crackers, a tablespoonful of butter, pepper and salt to season and three hard-cooked eggs chopped fine.

With the same little heaven and home begin. And the words dwell together in the mind, For they who would a home in heaven win Must first a heaven in home begin to find.

—Joseph Verry.

SUBSTITUTES FOR MEAT.

Certain foods are well suited to replace meat at the breakfast table. Potato appears at dinner 365 times a year, so it is a good idea to bar it from the first meal of the day unless used in hash.

Fried Egg Plant.—Slice the egg plant in slices one-third of an inch thick, pare, put into a deep dish and cover with water well salted. Soak one hour. Drain, wipe, dip in egg and crumbs and fry brown.

Corn Oysters.—Use canned corn, if the fresh corn is not obtainable. By scooping deeply with sharp knife, the inside of the kernel may be pressed out and used. Use two cupfuls of corn, half a cupful of milk, one cupful of sifted flour, two eggs, a teaspoonful of salt and one tablespoonful each of butter and hard fat. Beat the yolks of the eggs and the milk, the stiffly beaten whites the last. Put the batter into a frying pan and when very hot put into the batter by small spoonfuls. Brown on one side, then turn. If the batter is too thick add more milk, the thinner the batter the more delicate and tender the oysters will be.

Baked Eggs and Mushrooms.—Take one pound of fresh mushrooms, clean and wipe dry. Put into a saucepan with four tablespoonfuls of butter, half a teaspoonful of salt and a dash of pepper. Set over the fire till thoroughly hot, then turn into a shallow baking dish and break over them six eggs. Sprinkle with buttered crumbs and dust with pepper and salt. Bake in a hot oven till the eggs are set. Serve on buttered toast.

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I'M SO GLAD I DIDN'T TAKE NASTY, SICKENING CALOMEL

"Dodson's Liver Tone" Makes You Feel Just Grand and You Can Eat Anything and Not Be Salivated



Calomel salivates! If you feel bilious, headachy, constipated. If your skin is sallow, your breath bad, your stomach sour just go to any druggist and get for a few cents a bottle of Dodson's Liver Tone, which is a harmless vegetable substitute for dangerous Calomel. Take a spoonful and if it doesn't start your liver and straighten you up better and quicker than nasty Calomel and without making you sick, you just go back and get your money.

If you take Calomel today you'll be sick and nauseated tomorrow; besides, it may salivate you, while if you take Dodson's Liver Tone you will wake up feeling great, with a hearty appetite, you up better and quicker than nasty Calomel and without making you sick, you just go back and get your money.

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Christ and Nicodemus

By REV. GEORGE GUILLE
Extension Department, Moody Bible Institute, Chicago

TEXT.—He must be born again.—John 3:7.

The moon and all the stars are out to light a trembling traveler upon a dark and crooked road.

One of the best men of his time has come to Jesus Christ—a man of the highest morality and the most devotion to religion.

By coming at all to this Prophet of Nazareth his reputation as a religious leader is imperiled; so he comes by night. But he has come to the Light, and night for him can be no more; in future he'll walk in the light.

"A man of the Pharisees, named Nicodemus," so upright, so good, so religious, such a charming gentleman, surely the Lord will welcome him with open arms! But no. Abruptly he declares that this splendid man has not yet begun to live.

"Except a man be born again, he cannot perceive the kingdom of God." He cannot even have right thoughts about it, to say nothing of his entering it.

He has come, saying: "We know that thou art a teacher come from God, for no man can do these miracles that thou dost, except God be with him!" And, oh, what a lesson this Teacher came from God has for him! "Here," thinks he, "that shall make me a better something than I am, and he learns that the flesh does not need teaching because it has been judged; that all that is born of it is still but flesh; and that man in the flesh cannot be made fit for God. He must, by second birth, be brought into the new creation. And nothing short of this can ever meet the mind of God."

Nicodemus speaks of miracles, but the Lord will not stop to discuss such trifles. He will tell at once of the greatest and most important of all miracles; the regeneration of a soul. Men think that if they can understand miracles, they could understand Christ and the new birth. Oh, if they would only believe what is written, that "In him was life; and the life was the Light of men. Once you have the life that is in Christ Jesus you are in the light forever, and shall never have any difficulty about miracles, or about anything that you find in Holy Scripture!"

Striking it is that the only place in all Scripture in which the new birth is pressed is here, where the Lord presses it upon this upright man. Ah, if he, with his goodness and religion, must be born again, what folly to claim exemption from this necessity for any man that lives today!

But how? He is bewildered by the thought of such a change. "How can these things be?" And the Lord makes no answer. He is not at pains to explain the workings of the Holy Spirit. The question is not, "Do you understand?" but "Do you believe what God says?" If so, there is another "must" in this discourse that explains it all. "In this must the Son of Man be lifted up; that whosoever believeth in him shall not perish, but have eternal life."

"Except a man be born of water and of the Spirit, he cannot enter into the kingdom of God." Water is in Scripture the symbol both of the Word of God and of the Spirit of God. The Holy Spirit works through the word to accomplish the regeneration of the soul, bringing the sinner face to face with Christ. In this regeneration a radical cleansing is effected. It is that of which we read in Titus 3:5, "the washing of regeneration," and of which the Lord spoke to Peter, declaring that it cleanses "every whit." By the Spirit's ministry in the word the sinner is brought to see what the Lord pointed out to Nicodemus, that he is the antitype of the brazen serpent, enduring on the cross of shame the judgment that was the sinner's due. The moment he accepts that he is born again.

One came to me saying, I cannot understand about the new birth and am so distressed over your insistence upon the necessity of it.

"It is not necessary to understand it in order to attain it," I replied, but simply to believe in him who has made it possible.

"But I have been taught all my life that if I was good I would go to heaven when I die."

"And so was I," I said, "but it is not true. But do you believe the gospel? Do you believe that when Jesus died it was for you and that because he died for you he is exalted in heaven?"

"I do with all my heart," "Then you believe that Jesus is the Christ?" "Yes."

"Very well, then, read this," and as I placed my finger on I John 3:1, he read it aloud: "Whosoever believeth that Jesus is the Christ is born of God." And with a cry of joy he exclaimed: "Oh, I see it now! I see it now! I am saved!"

The Empty House.
The house which becomes empty through the parting of lovers still has music tell the heart of its emptiness. But the house that is empty because hearts are asunder is awful in its silence. Even the cry of pain is put of place there.

Reformation.
This is just what the world has failed to understand. They all seek to reform something outside themselves. But reform is wanted only in one's own heart, nowhere else!

Defending Daddy.
"He was a loyal little shaver and he wouldn't let anything said against his parents go unchallenged. One rainy Sunday afternoon the boy next door was visiting, and said: 'Listen to your father's roaring in the library.' 'It isn't snoring,' was the indignant reply. 'He's dreaming about a dog and that's the dog growling!'"

New Haven Register.

HAIR FALLING? HERE IS WHERE IT SHOWS

Don't worry! Let "Danderine" save your hair and double its beauty.

To stop falling hair at once and rid the scalp of every particle of dandruff, get a small bottle of delightful "Danderine" at any drug or toilet counter for a few cents; pour a little in your hand and rub it into the scalp. After several applications the hair usually stops coming out and you can find any dandruff. Your hair will grow strong, thick and long and appear soft, glossy and twice as beautiful and abundant. Try it!—Adv.

Latter-Day Discard.
"The poets of yesterday held that there was music in the tinkle of a wheel." "And the poets of yesterday were eminently correct," replied the old-fashioned citizen. "It was only when I first heard a jazz orchestra play that I realized how unmusical a cowbell could be."—Birmingham Age-Herald.

ASPIRIN FOR COLDS

Name "Bayer" is on Genuine Aspirin—say Bayer

Insist on "Bayer Tablets of Aspirin" in a "Bayer package," containing proper directions for Colds, Pain, Headache, Neuralgia, Lumbago, and Rheumatism. Name "Bayer" means genuine Aspirin prescribed by physicians for nineteen years. Handy tin boxes of 12 tablets cost few cents. Aspirin is trademark of Bayer Manufacture of Monopaceticacidester of Salicylicacid—Adv.

Subject Exhausted.
"Well, you don't you say something?" asked the angry woman after her long harangue.

"My dear," replied her husband, meekly, "nothing remains to be said."—Boston Transcript.

OLD AGE STARTS WITH YOUR KIDNEYS

Science says that old age begins with weakened kidneys and digestive organs. This being true, it is easy to believe that by keeping the kidneys and digestive organs cleaned and in proper working order old age can be deferred and life prolonged far beyond that enjoyed by the average person.

For over 200 years GOLD MEDAL Epsom Salt has been relieving the weaknesses and disabilities due to advanced years. It is a standard old-time home remedy and needs no introduction. GOLD MEDAL Epsom Salt is indeed a priceless, priceless capsules containing about 2 drops each. Take them as you would a pill, with a swallow of water. The salt stimulates the kidney.

Do away with old age or disease. Have settled down for good. Sign that your kidneys are not working properly, go to your druggist and get a box of GOLD MEDAL Epsom Salt Capsules. Money refunded if they do not help you. Three sizes. But remember, for the original imported GOLD MEDAL brand, in sealed packages.

Do away with old age or disease. Have settled down for good. Sign that your kidneys are not working properly, go to your druggist and get a box of GOLD MEDAL Epsom Salt Capsules. Money refunded if they do not help you. Three sizes. But remember, for the original imported GOLD MEDAL brand, in sealed packages.

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CITY ECHOES.

The year 1920 ought to see the building of the highway bridge across the Bay of St. Louis.

Mrs. Schwartz is entertaining her sister, Mrs. Ponaris, of Morganza, La., at the Klock Hotel, for the holidays.

Mr. R. Federico, of New Orleans, will spend the holidays in Bay St. Louis with his daughter, Mrs. Gaspard Maurigi, and her family, at their home in Main street.

Mrs. McMillan and children have gone to Memphis, Tenn., where they will meet Mr. McMillan, and from which point they will travel to Chattanooga, Tenn., where they will visit for six months or more.

Wanted: A girl for general housework; two in family. Apply to Dr. Butzow, Geo. Edwards residence, Washington street.

Mrs. Gaspard Maurigi and children are spending today in New Orleans, visiting Santa Claus. Mrs. Maurigi will be the guests of friends.

Mr. Andrew Manieri and family have moved from the beach front to their newly-purchased dwelling in Kellar avenue, adjoining the Gilmore House. Mr. Williams and family, former occupants, are located in the Dr. Evans' property corner Ullman avenue and Second street.

Special attention is called to the advertisement of Mr. Ben Monteleone who announces the sale of turkeys. The turkeys are choice, reasonably priced, and no Christmas table will be complete without a turkey. Let Mr. Monteleone supply you. Telephone 116 or order in person.

Postmaster Joseph E. Saucier a few days ago received his commission for his second term, signed by President Wilson. Mr. Saucier was appointed during the month of July for an additional term of four years in recognition of faithful and efficient service, and the commission is well merited.

Edouard Boudin, the well-known builder and contractor, has started work on his contract with P. V. Lacost, to raise the dwelling recently purchased from Joseph Behrens to a height of 6 1/2 feet from the present low foundation. Mr. Lacost will improve and remodel the place considerably, after the completion of which he will move therein with his family.

The Echo wishes to extend its patrons, one and all, the compliments of the season, and to voice its appreciation for the good will so liberally expressed during the past year by a substantial patronage. We ask for a continuance of this spirit during 1920, and we endeavor to give in return the same prompt and efficient service as in the past.

Mr. M. E. Ansley is home for the holidays and will remain with his family and local friends until the middle of January, when he will return to South Bend, Ind., where he is a chief superintendent of construction of construction company. The company has in course of construction at that point a million-dollar assembly plant for the Studebaker Automobile Company.

LOST—On the depot platform, one black alligator-skin hand grip. No name. Party having picked up this grip will be suitably rewarded if returned to the Klock Hotel, Bay St. Louis, Miss.

Mr. and Mrs. Frank M. Tarut, of Bogalusa, La., who have been visiting relatives here, returned to their home Wednesday, after a most enjoyable stay. Mr. Tarut is at the head of one of the departments of the New Orleans and Great Northern Railroad, with office at Bogalusa, and is not only well connected with his company, but his services are highly valued. He is a graduate of St. Stanislaus College and his success is noted with interest.

The local postoffice these days is handling an unusual amount of mail during these days preceding the holiday season, the number of parcels incoming and outgoing at this time being larger than any other year, and the manner in which this heavy volume of mail is dispatched is worthy of comment. Uncle Sam's boys in the postal department never over the country for the next two weeks or more will be overworked, but will be found equal to the occasion.

Three of Bay St. Louis' wounded war heroes, now being trained by the Vocational Board, will get transportation from their training schools at New Orleans and Union City, Tenn. They will spend the holidays at homes in Bay St. Louis, where they will be the gift of the Bay St. Louis Chapter of the American Red Cross. The men are Dennis, Abrams, now in training at Union City, and already Cashier Geo. R. Rea, reports, and unusually large number of new members have already joined. However, there are many more who would find it to their advantage to join now. As small an amount as one cent will make you a member of the club.

Mr. J. J. Vainry, tax collector, has been busy these days receiving for State and County taxes, and the rush is unusual this year due to the fact that tax-payers are settling their obligations now in order to avoid additional damages. Sheriff H. H. H. is on the job, expediting the work with hurried dispatch, and is anxious and attentive to one and all. He has made a most efficient officer and leaves the office on the first with his duties. The same can be said of his deputies.

Messrs. Edwards Brothers on Thursday purchased the garage, plant and business of Karl Schneider, situated opposite the Echo building, and at once took possession of the business. This they will run as a general garage in addition to their Ford garage in Washington street, and will have a competent mechanic in charge. Mr. Schneider has the exclusive agency for several standard cars in this and other counties and will devote all his time to selling automobiles, and will retain his residence with his family in Bay St. Louis. Mr. Schneider has built up a very fine business and the Messrs. Edwards will continue and expand the same. All parties concerned have the Echo's best wishes.

THE MISSISSIPPI COAST AT LAST TO GET ITS ROADS AND BRIDGES.

According to a statement issued by the publicity section of the Mississippi Highway Improvement Association, great developments are planned as part of the road improvement and road building policy which will be recommended to the Legislature. Like all Mississippi, as stated, the sea coast will come in for its share in this developmental work, if the dream of years for a permanent concrete driveway from the Louisiana to the Alabama line is accomplished. This project also includes the necessary bridges over the bay of Bay St. Louis and across the estuary of Pascagoula River, with its wide-spreading prongs.

Federal aid for the Coast road project, including the bridges, is already approved, and such a road would enable the tourist to make an bridges over the bay of Bay St. Louis to Pascagoula and Orange Grove, a distance of some six miles.

The highway association is doing its utmost to bring about such happy and desirable conditions, without overlooking a single section of the State. The roads that are projected are to be good, permanent ones, not the kind, as stated, that will require \$20,000 to build and will need another \$20,000 to maintain after the first year, and they believe the people are with them.

The marriage of Miss Minnie Calogne, grand-daughter of Judge J. A. Breath, of Bay St. Louis, to Mr. Lyde A. Baptiste, Wednesday afternoon at the home of the bride's parents, Mr. and Mrs. E. J. Calogne, in City Park Avenue, New Orleans, was a beautiful and interesting event.

The charming and accomplished young bride, a native of Bay St. Louis, and frequent visitor to this city, has a large circle of friends and acquaintances here and the news of her wedding to do splendid and sterling young gentleman as Mr. Baptiste will be read with double interest. The wedding took place at home, in the midst of palms and ferns. The bride wore wreath and veil, with orange blossoms, and carried white carnations. After the ceremony the couple left that night for Lebanon, Tenn., where they will spend their "honeymoon." The Echo's very best wishes are extended to the couple.

Immediately after the holidays and when the Board of Supervisors will have adjourned, Chairman David Weston of the Hancock County Fair Association, announces a special meeting of the officers and executive board will be called to discuss and adopt definite plans for the 1920 Hancock County Fair, and it is proposed to make this one of the biggest and most successful of its kind ever held. It is proposed to interest every possible interest in the undertaking and to make the fair a matter in which every man, woman and child in Hancock County will take an individual interest.

Judge J. A. Breath, Mr. Charles A. Breath, Mrs. L. Eagan and Misses Thelma and Edwidge Eagan attended the Baptist-Calogne wedding in New Orleans Wednesday.

As it is the annual custom of the majority of the weekly newspapers over the country, there will be no regular issue of The Echo next week, December 27th, save an advertising section for filing and other record purposes. This is a time-honored custom and is in observance of the season and in order to give the printers a deserved rest and cessation from the arduous grind of labor and an opportunity to observe the season. However, the business office of The Echo will be open as usual save on Christmas day. The next regular issue of The Echo will be on Saturday, January 3, 1920.

Mr. H. J. Thurston, president of the Thurston Canning Company, left Sunday morning for Chicago, Ill., where he will spend a while in the interest of placing the products of his company on the local market. Thurston's green turtle soup, made in Bay St. Louis, is gaining wide popularity and its distribution is expanding all the time. Mr. Thurston will extend his business visit to New York City before returning home.

Mr. Oscar Lagniel has added to his shoe repairing department in Washington street a shoe repairing machine of the latest model which gives him a splendid equipment to take care of his trade. He is one of the most skilled workmen in his line and with this splendid new equipment is now better prepared and able to take care of increased patronage. Such enterprise is worthy of success.

Dr. and Mrs. James A. Evans left this morning for Dresden, Tenn., where they will spend the Christmas holidays with the former's parents, Mr. and Mrs. Boyd and their family. Dr. Evans will be absent about ten days, while Mrs. Evans contemplate spending the month of January in Dresden, where she is popularly known in social circles.

Miss Nina Hardesty, who is a member of the school faculty in Slidell, La., is home for the holidays, staying at the home of her father, W. H. Hardesty, in State street.

The Echo for typewriter ribbons.

Chancery Summons. The State of Mississippi: To Eva Edwina Bertel. You are commanded to appear before the Chancery Court of the County of Hancock in said State, on the fourth Monday of May, A. D. 1920, to defend the suit in said Court of Albert Bertel, wherein you are a defendant. This 1 day of Dec. A. D. 1919. (Seal.) A. A. KERGOSIEN, Clerk.

PASTURAGE. Excellent pasturage is offered live stock at \$1.00 per month per head. Telephone 40-7, Bay St. Louis, Miss.

Send Your Christmas Greetings By Western Union.

A message of cheer by wire Christmas morning will carry more weight and prove of more import if sent by the Western Union.

File your list of names and addresses early. The cost is comparatively trifling. See MANAGER, WESTERN UNION, Telephone. Bay St. Louis, Miss.

WHY NOT PATRONIZE HOME INDUSTRY AND BUY A BETTER SHOE AT A LOWER PRICE? Gaspard Maurigi, SHOE MAKER AND FITTER, McDonald Bldg. Front-Street, BAY ST. LOUIS, MISSISSIPPI.

Has in stock various sizes and models of Men's Shoes for workmen street wear and for better dressed men—at reasonable prices that will astonish you and which ought to invite your trade.

Here you will find the famous PEERLESS-TULANE SHOE made by Keiffer Bros., New Orleans, La. Call and inspect stock. G. MAURIGI.

WINTER IS HERE! Get Firewood in Time!

3-Foot Pine \$6.50 per cord; 3-foot Oak, \$7.50 per cord. Delivered at your door. Apply at VOORHIES' BREEDING FARM, Near Central School Building.

MRS. MERCEDES LARGUER, Plain and Electrical Body, Facial and Scalp Massage.

Vibratory Work, Shampooing and Manicuring. Body Massage a Specialty. Phone 264. Hours: 9-12 and 1-5.

Office: Union-st., near Beach. Will open January 2nd, 1920. BAY ST. LOUIS, MISS.

DR. J. A. EVANS, DENTIST

HOURS: 9 to 12 M. and 2 to 6 P. M. Hancock County Bank Bldg. BAY ST. LOUIS, MISS.

EMILE J. GEX, ATTORNEY-AT-LAW

Will practice in all local, district and federal courts. BAY ST. LOUIS, MISS.

GEX & WALLER, ATTORNEY-AT-LAW

Will practice in all civil matters in all State Courts and in all matters in the General Courts of Mississippi. BAY ST. LOUIS, MISS.

ATTENTION! FOR SALE

Foxy Head of Horses, Mares and Mules for working and breeding purposes. Prices ranging from \$35.00 to \$100.00. VOORHIES' BREEDING FARM, Near Central School Building.

NO X-MAS TABLE WILL BE COMPLETE WITHOUT AN X-mas Turkey

Orders taken now. We will have a big supply. Telephone your order now. In addition we have a choice supply of: VEGETABLES, FRUITS, NUTS, and other CHRISTMAS Table Accessories.

B. MONTELEONE, Telephone 116. BAY ST. LOUIS, MISS.

MR. ROBT. KLOCK, of Bay St. Louis, Miss., is now connected with SAMUELS & CO., TAILORS

No. 711 Canal St., NEW ORLEANS, LA. where he will be glad to meet his friends and take care of their wants for winter and spring.

Suits made to order, guaranteed to fit, from \$32. to \$70. Stylish modes, best fabrics. Big stock to select from. You cannot do better elsewhere. A trial will convince. ASK TO SEE MR. KLOCK.

GOVERNOR-ELECT OF MISSISSIPPI READY FOR WORK.

Lee Russell to Remain in Jackson Until His Inauguration January 19.

Governor-Elect Lee M. Russell reached Jackson Tuesday morning and will remain here until his inauguration.

Governor and Mrs. Russell are living temporarily with Mrs. R. E. Broyles, on President street, where they will remain until January 20th, by after.

They will take up their residence in the executive mansion immediately the day of inauguration. Governor Russell has a busy period ahead of him. He is to prepare his opening message to the legislature as well as his inaugural address, and to that time he relinquishes the separate gavel to his successor, Senator Homer Russell, the lieutenant-governor-elect. This will be on Monday, January 19th, one day previous to Governor Russell's assuming the executive reins from Governor Theodore G. Bilbo.

In a general way, as stated by Governor-Elect Russell, he has his formal opening and introductory communication already mapped out. Governor Bilbo was still among those absent Tuesday, but had communicated with his secretary from Poplarville.

A. & G. THEATRE NEXT WEEK.

MONDAY, Dec. 22.—A Paramount Feature.

TUESDAY, Dec. 23.—Charles Ray in "The Sheriff's Son." Paramount.

WEDNESDAY, Dec. 24.—William Desmond in "The Blue Bandana." Robertson-Cole.

CHRISTMAS NIGHT—Marguerite Clark in "Let's Elope." Paramount Feature.

FRIDAY, DEC. 26.—A Paramount Feature.

SATURDAY, Dec. 27.—Virginia Hammond in "The Battler," and a Mack Sennett Comedy.

CALL FOR MASS MEETING.

State of Mississippi, County of Hancock, City of Bay St. Louis. To the Democratic Voters of the City of Bay St. Louis. A mass meeting will be held at the City Hall, at 7 o'clock P. M., January 3, 1920, for the purpose of electing a Democratic Executive Committee for the City of Bay St. Louis, Hancock county, Mississippi, to serve as the Executive Committee, as provided by the primary election laws of the State. H. S. WESTON, Chairman Co. Dem. Ex. Committee.

will start you in OUR CHRISTMAS BANKING CLUB In 50 weeks you will have

12 1/2 25 37 50 63 75 87 100 112 125

THERE IS NO ONE IN THIS CITY, MAN OR WOMAN, BOY OR GIRL WHO CANNOT AFFORD TO JOIN OUR "CHRISTMAS CLUB." AND IT MEANS MONEY AHEAD FOR THOSE WHO DO. BRING IN YOUR FIRST DEPOSIT TODAY. IN 50 WEEKS:

10-CENT CLUB PAYS	\$127.50
5-CENT CLUB PAYS	\$63.75
2-CENT CLUB PAYS	\$25.50
1-CENT CLUB PAYS	\$12.75

YOU CAN BEGIN WITH THE LARGEST DEPOSIT AND DECREASE EACH WEEK. OTHER CLUBS: 50 CENTS, \$1.00, \$5.00, AMOUNT TO \$25.00, \$50.00 AND \$250.00 IN FIFTY WEEKS. IT COSTS NOTHING TO JOIN, AND IS THE SURE WAY TO HAVE MONEY. YOU WILL RECEIVE 4 PER CENT INTEREST. MERCHANTS BANK, BAY ST. LOUIS, MISSISSIPPI.

Ford
THE UNIVERSAL CAR

Ford Delivery Cars are used in fleets by many of the largest business firms of the country. This is because the Ford Delivery Car has solved the problem of safe and quick delivery with the smallest possible expense. Easy to understand, easy to drive, and durable. A faithful servant giving years of faithful service. We can give you any style of body you want. One thing is sure—every retail merchant will make money by having a Ford Delivery Car. Come in: Let's talk it over. We assure you genuine Ford service with genuine Ford parts.

EDWARDS BROS., Local Salesmen, Bay St. Louis, Miss.

L. A. de Montluzin's Sons,
DRUGS, CHEMICALS, MEDICINES, FANCY AND TOILET ARTICLES, PERFUMERY, FINE STATIONERY, FISHING TACKLE, ETC.

Physicians' Prescriptions Carefully Compound.

The Finest Line of Cigars, Tobacco, Pipes and All Kinds of Smokers' Supplies in Bay St. Louis.

Sole Agents for Whitman's, Jacon, Huyler's and Furst & Kramer's Candies. BAY ST. LOUIS, MISS.

Sole Agent for CELEBRATED MONROE CARS, FAMOUS STUTZ CARS, Sole Agent for TRANSPORT TRUCKS, DIAMOND TIRES.

Schneider's Garage, BAY ST. LOUIS, MISSISSIPPI.

.. Local Selling Agent For .. HUDSON AND ESSEX CARS

Schneider's Service Station, GULFPORT, Mississippi.

The SAVOY

Look at that Heel

This black kid model is a great favorite. There's a certain elegance about black kid, and when it's shaped by expert craftsmen into a model on these graceful lines it makes your feet look youthful. This boot, with its quick high arch, is so beautiful that many women wear it on the street. It's one of many Walk-Over shapes offering you the smoothest fit.

Walk-Over
SOLD ONLY BY
Boston Shoe Store
Cor. Main and Second Streets, BAY ST. LOUIS, MISS.